

Norwich Bulletin and Courier

113 YEARS OLD.

Subscription price, 12c a week; 50c a month; \$5.00 a year.
Entered at the Postoffice at Norwich, Conn., as second-class matter.
Telephone Calls
Bulletin Office, 450, 451, 452.
Bulletin Editor, 450, 451, 452.
Bulletin Job Office, 450, 451, 452.
Williams Office, Room 2, Murray Building, Telephone, 210.

Norwich, Monday, Dec. 20, 1939.

THE SHOPPERS ARE ABROAD.

This will be a week of long hours for the stores and of persistent shopping on the part of the buyers, some of whom are flush and some of whom must make a dollar do a great deal of business. And it is the place where a dollar can do most business that is attractive to country trade.

While there has been a great deal of inspecting on the part of prospective shoppers and steady buying on the part of those who like the privilege of selection and are willing to pay for it, there has been no rush. This will all change the present week, with five short days before Christmas the volume of trade must steadily increase day by day.

The goods in the market never showed nester designs or were held at more reasonable prices. It is really surprising what pretty and useful things may be bought for a small price. The day of raw-gaws seems to have faded away and an age of utility dawned. This has been discovered by those who have early given attention to Christmas stocks and carefully looked them over. Those who by force of circumstances are compelled to do their buying in a hurry may not discover this.

The stores which advertise liberally are taking the crowds because they have through the agency of the press appraised the readers what they have in stock and what the prices, thus enabling them to make their lists at home and to procure the goods in haste without the waiting of long lines. An advertisement is an advance agent that arranges all the preliminaries. This, of course, greatly facilitates the rapid movement of goods and makes it possible to do a much larger volume of business in a stated time.

Those who shop early and who find it convenient to shop mornings may still do so in comfort, but the afternoon and evening rush will keep increasing until the climax on Christmas eve.

It is no longer possible to shop early, but to buy wisely in a rush intelligence is necessary and those who read the Bulletin's advertising columns will be able to determine what they want, how much it costs and where to buy it.

A STATUS FOR MILITARY WRITERS.

It must be cheerful news for the army scribes of Connecticut to think that the rights of war correspondents are about to be legally defined; and this will put limitations upon the arbitrariness of the officer in command as well as upon those who represent the press in the ranks or out of them. The Brooklyn Eagle, in noticing the fact that Gen. J. Franklin Bell, chief of the general staff, has prepared a bill giving to war correspondents a definite status in the field and providing certain restrictions upon the publication of news concerning military movements in "time of war," goes on to say: "That legislation which relieves war correspondents of the liability to be absolutely at the mercy of arbitrary and cranky officers—not that all officers are arbitrary and cranky—is much to be desired."

"With the status of the correspondent defined by law, newspapers and their representatives will know where they are at." No intelligent correspondent and no intelligently conducted newspaper expects that the censor can be eliminated from the sphere of military operations, nor would either deny to that functionary recognition as an agent indispensable to the successful conduct of campaigns. Without a censor in control of the telegraph lines correspondents would be tempted to disclose important plans and to give other information that would become of service to the enemy almost immediately after its publication. Every civilized nation, including our own, has long realized this, and the restrictions put upon correspondents in the field are a natural consequence of the realization.

YOU DIDN'T THINK IT.

The Italians are rated as a hot-blooded people, and in our prejudice we are too apt to think of them as a race that puts small value upon life, all unmindful of the fact that the list of murderers who escape punishment in this country every year is longer than the homicide record of the Italian nation.

The statistics show that there are 10,000 homicides in the United States every year; and that 135 murderers are executed, or one to each 75 murders. In Great Britain the average total of homicides is a little in excess of 500 and 150 murderers are annually convicted.

A Colorado judge is of the opinion that "the killing of a human being with a deadly weapon should be regarded as first-degree murder in every case but where a man shoots down a burglar or slays in defense of himself or another when clearly shown to be in danger of serious bodily harm."

There is no doubt that a check is needed in this country to this crime and such a provision would make a hot-headed man think twice before he shoots.

The homicidal habit is unchecked because so small a percent of the guilty are brought to judgment. If one-half the murderers were convicted instead of one in a hundred, life would not be held at so low an estimate. The chances of escape are too great.

The Washington man who is sure that danger lurks in the hands of a popular office-seeker in New England. That's where the pull is.

The scientists at the Rockefeller Institute of Medical Research have discovered the germs of the polio-myelitis. The Chicago News says: "That is going some."

Fifteen cents' worth of "dago red" will keep two Filipino families drunk for two days. We should look out that cheap drink of this character do not get imported.

Happy thought for today: Money may be the root of all evil, but it did not root for Christmas, what would become of the merry part of the festival?

NOT WORRYING.

Wallace E. Tillingshast, the Worcester inventor, whose aeroplane experience and run have so surprised the public, appears to be a match for the newspaper men who are trying in every possible way to get him to give out the authentic story of that 300-mile trip, with the proof, for just at present he declares that he is perfectly indifferent to what the people think, and that the statement already made public on Tuesday he said to a representative of the New York Sun:

"Believe me," said Mr. Tillingshast, "it is of no special interest to me whether the public believe the story or not. When I produce the machine at the proper time everybody will have to believe it. I had not intended to make the matter public now, but a reporter 'got the goods on me,' and in return for his keeping secret where the monoplane is and other details that I don't want to see in print for the present, I told him the story of my most successful flight."

The reporter remarks that "Mr. Tillingshast is an alert, clean-looking man and does not appear like a person who would see any humor in putting over a gigantic hoax. He certainly does not bear any of the marks of the crank."

This is another important matter that the world will have to wait for until the inventor is ready to disclose all the details.

COMPETING CALIFORNIA CITIES.

Ambition and jealousy are strong, competing forces if they do not go too far. The cities of San Diego and San Francisco, California, are in dispute as to which is the metropolis of the Pacific coast and they are also at odds concerning the opening of the Panama canal in 1915, which event both propose to celebrate in a magnificent way.

Last week the leading financial, business and professional men of San Francisco assembled at the Merchant's exchange, and amid cheers, waving arms and hats flying in the air, solved that eternal question of city geography, physically, climatically and logically equipped fittingly to celebrate the gigantic ditch that will weld the Atlantic to the Pacific in 1915, and steps were taken to perfect the organization of the Pacific Ocean Exposition company.

San Diego had started with the creation of an exposition to celebrate the event some time ago, and this belated movement by the city by the Golden Gate prompts the citizens there to give notice that they are going to hold a great exposition in 1915, anyway, and "if San Francisco fails strong enough to fight the entire southern part of the state," it is time for us to ask for a division. If it is to be a case of fight for supremacy we had better have it out with them now, when we have a good proposition to fight with."

San Diego has the geographical advantage of being nearest to the great canal and to being the first port of call on the California coast, and there is no doubt that her citizens were first to move to become the center of this important event. Considering the recent misfortunes of San Francisco, the more southern city appears to be in the best trim to carry out with ease an appropriate program. But the thought of being second to anything is too much for San Francisco's blood, so that two failures instead of one good success are probable.

EDITORIAL NOTES.

Zelaya knew enough to get down and out when Uncle Sam gave a business look his way.

The villain high up in the Sugar trust appears to be regarded as too sweet to be coopered.

Boston has voted to give its firemen seventy-five minutes for each meal, when they are able to get it.

Captain Loose was willing to go to Copenhagen, but that is not the place lars are usually consigned to.

The new Chinese minister to this country speaks no English. His ability to ask questions is thereby limited.

It is said that the trusts are a necessary evil. Then there can be no effective plea made against a check-rein.

The price of the Christmas tree leaves no room for guessing why New England sends a million a year to market.

Since Emma Goldman has turned against the woman suffragists there have reason to be thankful. "This is a boom for them."

The man of the house is not allowed to look around the house much now. Everybody is alert to bring things for Papa.

Mary Manning is not a scientist, but she will be accepted as an authority upon her declaration that "a germ causes love."

When Christmas is over, faith-like to be left alone one enough to add up the January bills and to write the checks therefor.

A new invention that will revolutionize telegraphing is announced, but it will not accelerate the movements of the messenger boy.

Dr. Cook's enemies are becoming clairvoyant, for they claim to be able to proclaim results before the judges have been heard from.

The California man who had his whiskers shaved will have to get permission to play the part of Santa Claus, for it is full of peril.

Attention is called to the fact that the Chicago professor's "I Love to See Buttons on My Pants" has not been set to music yet, but it is likely to be.

REPUBLICAN'S SECOND EDITOR.

His Memory Deserves to Be Kept Green.

For many years we have cherished a feeling of admiration for the memory of Mr. Hawley's skill, to reverence. He represented, as scarcely any other man, clean, righteous and courageous journalism. So strong and all-pervasive was his personality that the Republican bears today, as it has in all the years since, the unmistakable stamp of his aspiration, purpose and character. No better service to pure journalism can be done than to keep his memory green.—Zion's Herald.

"If you don't like this Christmas feeling," the happy man said to the Old Grumbler, "just put it back in the jug!" At that the colonel was all attention, "If you're pouring it," he said, "careful! In plain words, be sure that you don't spill any!"—Atlanta Constitution.

Woman in Life and in the Kitchen

Cleaning an Overcoat Collar.

A cloth dipped in ammonia will often remove the stains from the collar of an overcoat.

When Mayonnaise Separates.
When the mayonnaise separates in the making, add a little of the white of egg and continue adding the other ingredients. In almost every case the separation will be overcome.

Attractive Lamp Shades.

Ribbon work done on lamp shades is exceedingly attractive.

To Serve With Boiled Rice.

Dates or figs cut in small pieces and stewed with plenty of sugar make a tasty accompaniment to the dish of rice boiled in milk.

Lamb's Liver.

Lamb's liver, broiled or fried with bacon, makes a tasty breakfast dish. It is more delicate than calf's liver.

To Keep Cheese Moist.

Cheese may be kept for a long time from drying if it is wrapped in a cloth moistened with vinegar and then wrapped in a dry cloth.

Stewed Potatoes.

Take cold boiled potatoes and slice them. Lay them in a frying pan with enough milk or cream to cover, add a little butter, salt and chopped parsley and cook until the milk thickens. This will take about fifteen minutes.

Tomato Sauce With Eggs.

When next scrambled eggs are served make a tomato sauce, adding to it a few Spanish peppers, chopped fine. This sauce will be found a delicious accompaniment to the eggs.

Puff Paste Sandwiches.

A rich, puff paste baked in strips about an inch wide and two or three inches long is delicious made into sandwiches. Cream, jelly and whipped cream are used for filling.

Baby's Bib.

A dainty finish to the bib for the baby is an edge crocheted on the pique or on the other material used. The whole faced pique is especially practical for these necessary articles.

Dazzling Scarfs.

Among the new scarfs are those of soft white silk, quite elaborately beaded. The scarf proper has a design wrought out in the silk beads, while the border is in the silver.

A Date Biscuit.

A sweet biscuit is made of the ordinary biscuit dough with the addition of chopped dates. Roll the dough quite thin. Spread with plenty of soft butter and then put on a thick layer of chopped dates. On top place another layer of the dough and cut out with a small cutter. Bake in a hot oven.

NEEDLEWORK SUGGESTIONS.

Paris Transfer Pattern No. 8131.

The daisy and ladder work design for a corset cover is to be worked all in white. Use long cotton, linen, nylon, silk or cambric. If preferred the daisies and leaves may be solid, and the large spaces outlined and filled with seed stitches, but the ladder work is very effective. It is simple button-holing with connecting bars and the fabric cut from beneath.

Price of pattern, 10 cents.
Order through The Bulletin Company, Pattern Dept., Norwich, Conn.

Paris Transfer Pattern No. 8077.

Design of grapes for centerpiece, 14x18 inches, to be transferred to satin, silk or damask. Butcher's linen, Indian-head cotton, cotton lawn, scrim or any material on that order; the border should be hemmed and the buttonhole stitch and the center in solid and outline embroidery, mercerized cotton or silk floss is used for the working of the embroidery and a very ornate effect is desired. The edge should be trimmed with a deep edging of heavy lace or embroidery, slightly full of the scallops.

Price of pattern, 10 cents.
Order through The Bulletin Company, Pattern Dept., Norwich, Conn.

Baby's Bedroom Slippers.

The lamb's wool soles for bedroom slippers are to be had now in very tiny sizes. A pair of the knitted or crocheted slippers, which come up high above the ankles and are mounted on these warm soles will be appreciated by the little person who has learned to walk. The top of the shoe is finished with the looped edge, for it not only is attractive but gives much extra warmth. These little shoes are just what to get for the child who is learning to walk before the child is dressed or has his bath.

Sour Milk as a Preservative.

Prof. E. M. Metchnikoff has been making most interesting experiments with sour milk as a preservative. He says that oysters if immersed in sour milk will keep for a long time, and that beefsteak if kept in sour milk will be found to be sweet at the end of several months. His explanation is that the sugar in the milk encourages the growth of certain germs, which form lactic acid. This acid destroys the germs of putrefaction.

Ginger Snaps.

A reader sends a recipe for ginger snaps from her cookbook. It will undoubtedly please many a housekeeper. Put half a cupful of lard and a cupful of molasses on the stove. As soon as the lard is melted, remove and add half a cupful of brown sugar, a teaspoonful of ground ginger and a teaspoonful of soda dissolved in a little hot water. Then stir in enough flour to make a stiff dough. Roll it very thin and stamp into circles.

Paint Stains on Woolen.

Paint stains may be removed from woolen clothes by rubbing with turpentine. If the stains are old and do not respond to this treatment add ammonia to the turpentine.

Woman Who Knows.

Lowers the gas fully half as soon as the food is boiling, knowing that the lower heat will keep it boiling.

Buy a chuck steak at a cost of 16 cents or round steak at 25 cents, or milk at 19 cents and give her husband as much muscle making material as would be afforded by spending 50 cents to \$1 for oysters.

Shuns the delicatessen store where she has to pay two prices.

Spends her dessert money for fruit or custard puddings instead of costly pies.

Utilizes every scrap of food, turning soup meat into croquettes, bread crumbs into scalloped dishes, cold vegetables and salads and sold cereals into better breads or into soups.

Use sweet beef drippings instead of butter for cooking wherever possible, realizing that it will furnish fat just as wholesome and many times as cheap.

Parses her potatoes as thinly as possible, remembering that the only really valuable part is the skin.

Bakes her own bread, if possible, and if not, keeps enough ahead to supply her family with it 24 hours old.

Makes her butcher send home the bones from the roast she has bought and pops them in her stock pot.

Buy only reasonable food.

Old Lace.

The owners of old pieces of lace can bring them forth from their folds of tissue paper and turn them into all sorts of dress accessories with the aid of some lawn, silk or net. Cartridge cross applique, one of the finer Irish laces, is very popular, as is the tambour lace of Spain, the filet and the Milanese. Some are laid over a foundation of dress white, which case they have the flowered meshes dyed a cream or butter color, while others are underlaid with colored chiffon or mousseline de soie.

Fragrant Dahlias.

Many women are wearing dahlias or chrysanthemums on their outdoor suits. They are fragrant and delicate perfume is used on their silken or velvet petals. It is just a novelty and a very pretty one, and young and old are under the spell of these flowers.

With her good looks and her evening cloak one Parisienne appeared at a theater with her caplike coiffure lightly sprinkled with gold dust. It was introduced in Paris, which gave a mottled sunlight effect.

A Winter Salad.

Chop hard white cabbage very fine and measure it. For four cups or one quart of water, use the following: Mix two tablespoons of melted butter, one-half cup of thin cream, two beaten eggs, one-half level teaspoon of salt, a tablespoon of pepper and two tablespoons of vinegar. Heat over hot water until thickened, pour over the cabbage, mix and set away to become chilled before serving.

Fine Buckwheat Cakes.

Soak one cup of fine stale bread crumbs in two cups of hot milk for two or three hours. Add three-quarters cup of water, one-quarter yeast cake dissolved in one-quarter cup of water, one-half level teaspoon of salt and buckwheat flour enough to make a batter that will be poured without breaking. Cover and let rise overnight. In the morning beat and bake the batter on a greased griddle. Some of the batter may be saved to start a fresh batch in the evening. For the second missing add no more than one-eighth of a yeast cake.

Fancy Pie.

To one cup of warm mush, either wheat or oatmeal, and prepared as for breakfast, add one-quarter cup of light brown sugar, one-half level teaspoon of salt, one level tablespoon of butter, one-quarter cup of raisins cut in small pieces and flour enough to make a dough that can be kneaded. Cover, let rise overnight, knead and shape into a loaf. Bake in a moderate oven. If mixed after breakfast and a whole yeast cake is used it will be ready to bake at noon.

Apple Pie and Cream.

An apple pie made without an upper crust is a pleasing change. Line the pie plate and bake the under crust; fill with apple sauce seasoned to taste and cover the top with whipped cream.

The Stylish Waist.

Dressmakers say that the average waist measurement this winter is 28 inches. Women with good figures look up to thirty inches, and one dressmaker who sews for well-dressed women says that the smallest waist she has fitted in two years is twenty-eight inches.

A Green Christmas Within.

While a "white Christmas" is the ideal for outdoors, a "green Christmas" within has always been the desire of the home maker. Wreaths and festoons of evergreen, and sprays of holly and mistletoe can in this day of greenhouses be supplemented with flowering plants which will make the home gay with blossoms.

The Latest Style in Handbags.

In the matter of handbags, the latest importations from Paris and London indicate that the miniature trunk carried last year is to be replaced by the smaller bag of fancy leather and more graceful lines. It is no longer so practical, but it is far more artistic to the eye.

Many models have little watches. Some are decorated with jewels and some show a combination of different kinds of leather. The fastenings and handles are often made of the leather, but copper and German silver are much used. The latest variety looks more like the old-fashioned reticule and is closed with buckles and straps.

Parsley All Winter.

Those who have parsley in the garden will do well to take up a few roots and plant them in a pot for winter use.

Keep the parsley in a cool place; the cellar will answer admirably. If it does not get below the freezing point.

The parsley should be placed near the window, where it will get some light and should be watered occasionally.

Fish Kedgeree.

Half a pound of cooked fish, quarter pound of rice, three hard-boiled eggs, two heaping tablespoons of butter, seasoning of salt, pepper, red pepper and dash of paprika. Break the fish into small pieces, removing all skin and bones. Wash the rice well and boil in boiling salted water thirty minutes; strain off the water and dry in the oven. Chop the hard-boiled whites of egg very finely, melt the butter in a saucepan, put in the fish, rice and chopped white of egg. Add seasoning, stir over the fire until quite hot (taking care that it does not brown). Pile up on a hot dish, sprinkle over with yolk of eggs previously finely chopped or rubbed through a sieve. Garnish with parsley and serve hot.

Frozen Custard.

Bring a pint of milk to the boiling point in a double boiler, stir in a tablespoonful of corn starch after being thinned in milk; next put in the yolk of two eggs, break the eggs separately. Remove from the fire and flavor with vanilla.

Let the custard cool, then pour in a

plait of milk with some cream in it. Freeze just before taking out the dasher.

HOME GARMENT MAKING.

The Bulletin's Pattern Service.



3124 LADIES' BRASSIERE OR BUST SUPPORTING CORSET COVER.

Paris Pattern No. 3124—All Seams Allowed.

For the woman who wishes her waists to set stylishly, especially the new skin-tight Jersey braques, the brassiere is a great assistance, but for the woman of full figure it is a positive necessity. The garment is to be worn over the corsets, taking the place of the usual corset cover, and owing to the skilful shaping of the different sections gives support just where it is most needed and where the heat outwards often require reinforcement.

The brassiere has no fulness anywhere, thus the waist or basque may be fitted smoothly over it, and the front are so arranged that only three buttons are required for closing. Cotton or other strong wash fabrics may be used for the garment, and the neck edge and armholes may be trimmed with lace or edging.

The pattern is cut in six sizes, from 34 to 46 inches, bust measure. The 38 inch size requires 1/2 yard of material 36 inches wide or 1/2 yard 42 inches, with 2 1/2 yards of edging to trim.

Order through The Bulletin Company, Pattern Dept., Norwich, Conn.

Candied Orange Peel.

A contributor to the December Woman's Home Companion gives these directions for making candied orange peel: Carefully remove all of the peel from four thin-skinned oranges in

AUDITORIUM 3 Shows Daily WEEK OF 20th

COMEDY REPERTORY KELSO, LEIGHTON & CO. THE COLLEGE HERO
INDIAN SINGING BROWN & BROWN CARTOONISTS
THE RABBIT RABBIT Coulter & Wilson SINGING-TALKING PIANOLOGY
TRICK JOE COLE BICYCLIST
LILLIAN MORRELL in Illustrated and High Class Songs
ADMISSION 10c
Evening Reserved Seats 20c
Pictures changed Monday, Wednesday and Friday

50 MILLION

cod fish, more or less, are caught each year on the coast of Norway, the lives of which are made into Cod Liver Oil.

The best oil is made from the fish caught at the Lofoten Islands.

Scott & Bowne use only that oil in making their celebrated

Scott's Emulsion

and when skillfully combined with Hypophosphites of Lime and Soda they produce a medicinal food unequalled in the world for building up the body.

FOR SALE BY ALL DRUGGISTS

Send 10c, name of paper and this ad. for our beautiful Savings Bank and Child's Sketch-Book. Each book contains 100 drawings of the most famous artists of the world.

SCOTT & BOWNE, 409 Pearl St., New York

BREED THEATRE

CHARLES M. NULTY, LESSEE.

"A ROSE OF THE TENDERLOIN."

Master Harry Noonan, NORWICH'S POPULAR NOY SOPRANO

Prima Donna Soprano, in Selected Songs.

Matinee, Ladies and Children, 5c nov15d

MUSIC.

NELLIE S. HOWIE, Teacher of Piano, Central Building.

CAROLINE H. THOMPSON, Teacher of Music, 46 Washington Street.

L. H. BALCOM, Teacher of Piano, 15 Thames St.

Lessons given at my residence or at the home of the pupil. Same method as used at Schawenka Conservatory, Berlin.

F. C. GEER, TUNER, 122 Prospect St., Tel. 511. Norwich, Ct.

A. W. JARVIS

Is the Leading Tuner in Eastern Connecticut.

Phone 518-5. 15 Clairmont Ave. sept12d

JAMES F. DREW

Piano Tuning and Repairing

Best Work Only. Phone 432-3. 18 Perkins Ave. sept12d

Fancy Native Chickens

Fancy Native Fowls

Fancy Native Ducks